

Children Cry for Fletcher's

CASTORIA

The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.

What is CASTORIA

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. It destroys Worms and allays Feverishness. For more than thirty years it has been in constant use for the relief of Constipation, Flatulency, Wind Colic, all Teething Troubles and Diarrhoea. It regulates the Stomach and Bowels, assimilates the Food, giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

GENUINE CASTORIA ALWAYS

Bears the Signature of

Chas. H. Fletcher

In Use For Over 30 Years

The Kind You Have Always Bought

THE CENTAUR COMPANY, NEW YORK CITY.

City Bank & Trust Co.

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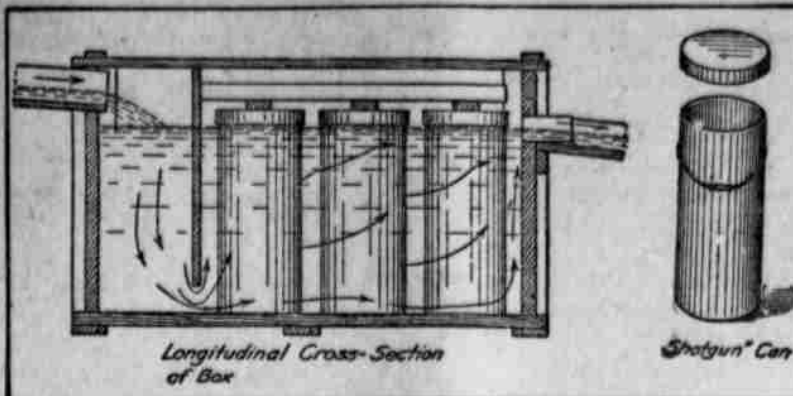
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HOPKINSVILLE, KY.

Cumb. Telephone 490.

HOW TO MAKE GOOD BUTTER ON THE FARM



Longitudinal Cross-Section of Box

Shotgun Can

Tank for Cold Water.

(Prepared by the United States Department of Agriculture.)

Keep good cows that will produce from 200 to 300 pounds or more of butter fat annually, and feed them liberally, is the advice contained in Farmers' Bulletin 541 of the United States department of agriculture, on farm butter making. Keep the cows comfortable and clean when in the stable. This is conducive to best production.

Use clear pure water for washing the butter. It should not be more than 3° colder or warmer than the buttermilk. Use amount of water equal to that of buttermilk. In barrel churn revolve 12 to 15 times in washing. Weigh the granular washed butter and salt at the rate of three-quarter ounce to one ounce per pound.



Covered Milk Pail.

Be sure the salt is well pulverized and sift it evenly over the granular butter before any of the moisture is worked out.

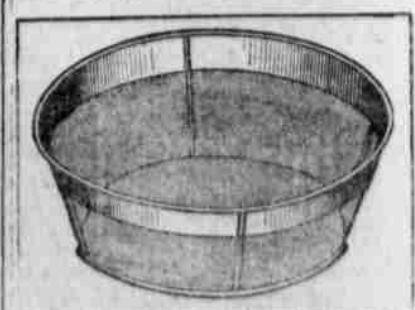
Work the butter sufficiently to distribute salt without injuring grain or texture. Put it up in clean, neat, and attractive packages, and keep everything in and about the dairy clean and wholesome. Make earnest and constant efforts to obtain and retain profitable markets.

Cleanliness and attention to details are the two requisites in the manufacture of good butter. Bad flavors, lack of uniformity in color, and salt, unsuitable packages, and no uniformity in the style of the packages, are the main defects in farm butter. The bad flavors may be due to feeds or improper handling of the milk or cream before it is churned rather than to the subsequent treatment of the butter.

The importance of cleanliness can not be overemphasized in making butter. In our haste to accomplish the task we often sacrifice our better judgment. This is particularly true in handling milk and cream that is to be used in the manufacture of butter on farms. The bodies of the cows, utensils, conditions at the barn, milk room, and storage room, should all be clean.

There probably is no greater source of contamination to milk than that of dust, hairs, or manure falling from the body of the cow into the open milk pail during milking. The types of bacteria which are found associated with this filth are capable of producing very objectionable changes in the milk or its products. Their activity is greatly increased by the favorable conditions existing in warm milk.

Everything which tends to favor this accumulation of filth on the cow should be removed and the cow kept clean, particularly about the flanks and udder. This can be done very efficiently and easily by keeping the long hairs clipped from the flanks and wiping the udder with a moist



Cream Strainer.

cloth or sponge. The clipping of the flanks keeps the hairs short and does not favor the accumulation and retention of filth. The dirt that does gather can be quickly and easily removed with a currycomb and brush. The barn should be kept free from dirt.

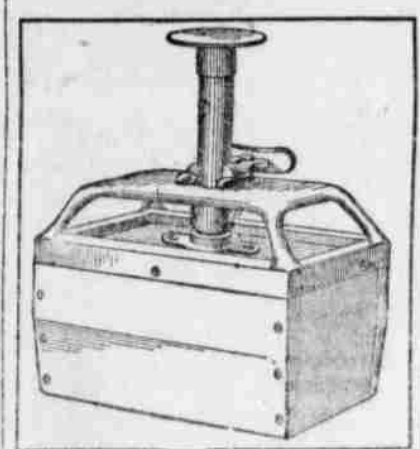
The utensils should be of such material and construction that they can be easily cleaned. The interior should be smooth, with no cracks or crevices for dirt and milk to find lodgment. The surface should be heavily tinned and the seams filled with solder. Tinware should be kept bright.

The following process of cleaning vessels which have contained milk

is recommended: Rinse thoroughly in lukewarm water, wash thoroughly with the aid of some good cleansing powder in water as hot as the hand will bear. Then thoroughly rinse in hot water, expose to live steam from one to two minutes or to boiling water for five minutes in case the steam is not available. Expose, if possible, in bright sunlight from one to three hours.

The milk room should receive careful attention with respect to cleanliness. It should be clean, light, well ventilated and free from objectionable odors. The separator should be cleaned each time it is used and not allowed to stand with milk in it. Flushing the separator with warm water does not remove the slime and milk constituents from the sides of the bowl. This slime is a suitable food for bacteria, and as a result of their rapid growth the contents of the bowl becomes a starter for the warm, fresh milk of the subsequent milking. The types of bacteria which develop here are largely those found in the manure, filth, etc., which get into the milk at the barn. Not only should the separator and its parts be kept clean, but also all equipment with which milk comes in contact. The room where milk or cream is stored or held until churned should also be clean and dry and free from bad odors, such as those from decayed or decaying fruit or vegetables, as well as odors emanating from the kitchen when meat or vegetables are being cooked. All of these odors are absorbed by cream or butter and result in objectionable flavors. The damp, musty cellar is not a suitable storage room, but a light, cool, dry and sweet-smelling cellar is often very satisfactory. Whitewash, drainage and ventilation often make an objectionable cellar a desirable storage room.

The uniformity in the appearance and attractiveness of butter is greatly increased by the color. The most



One-Pound Butter Printer.

desired color is that produced in butter in June, when cows are having a large amount of green, succulent feed. Butter makers endeavor to maintain a uniform color throughout the year by the use of butter coloring. The amount of coloring varies with the season, but is usually at the rate of one to one and a half ounces to each 25 pounds of butter. The color should be added to the cream just after it has been put in the churn and, before churning is begun.

The printing and packing of butter is the first and most important step in preparing it for market, and should be given careful attention.

An attractive and convenient package is an advertisement in itself, and will aid in the selling of the goods. Good butter in attractive packages can usually be profitably marketed. The packages now in use among farmers packing butter are crocks, paper boxes, parchment papers, cartons, dishes, buckets and pans. The use of some of these packages make attractiveness and convenience impossible. The most desirable and attractive forms of packages are the three, five and ten-pound crocks, and one or two pound prints wrapped in parchment paper.

The equipment for butter making should consist of a boiler, milk pails, hand and floor brushes, wash suit, milk strainer, cream separator, milk cans, floating dairy thermometer, cream-ripening vat, tank for cold water, cream stirrer, cream strainer, barrel churn, butter worker, butter ladle, scales or spring balance, butter printer, parchment paper or other butter packages, and butter delivery box.

Important Farm Tool.

The manure spreader is one of the most important tools on the farm, not only because it saves labor, but because it spreads the manure over more land.

Value of Grapes.

With the exception of the apple there is no fruit which goes so far in lowering the meat and other food bills for a family as grapes.

When You Want

SOMETHING GOOD TO EAT

Fresh and Nice and 16 ozs. to the lb., give me a trial and you will be my customer. SATISFACTION GUARANTEED.

COUNTRY PRODUCE BOUGHT AND SOLD.

J. K. TWYMAN

ATTENTION DAIRYMEN AND FARMERS!

If your pastures are not as good as they have been, supplement with "SUPREME" COW FEED.

If flow of milk is reduced it is almost impossible to get it up again.

"SUPREME" COW FEED will not only keep the quantity up but will increase quantity and improve quality.

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